

Hideaway

Appetizers

♥ Hideaway Salad
3.50

Chicken Liver Pate
in Puff Pastry with Port Wine Jelly
5.00

Corn Crusted Calamari
with Tomato and Red Pepper Sauce
5.50

Oriental Spring Roll
with Dijon Orange Dipping Sauce
5.00

♥ Smoked Scottish Salmon
With Dill, Capers, Onion, Lemon
7.95

Pasta

Ravioli with Chicken
Sun-Dried Tomatoes and Soy-Sesame Sauce
7.95

♥ Tri-Colored Fettucini
with Fresh Tomato and Basil Concasse
6.50

Soups

Today's Soup
2.25 4.00

Lobster Bisque
3.00 5.50

French Onion Soup
Muenster Cheese Glaze
2.75 5.00

Business Lunch Combinations

Cup of Soup
Hideaway Salad
4.95

Cup of Soup
Jr. Club Sandwich
6.50

Salads

♥ Spinach Salad
with Piquante Bacon Dressing
Fresh Mushrooms, Hard Boiled Egg
Red Onion and Tomato
5.95

♥ Salad Nicoise with White Tuna
Anchovy, Beets, Tomatoes
Green Beans, Potatoes, Black Olives
Scallion Brushes, Green Pepper
on Bed of Romaine, Tarragon Vinaigrette
6.50

Cobb Salad with Strips of Chicken
Bacon, Egg, Romaine, Celery, Tomatoes,
Diced Vegetables,
Creamy Blue Cheese Dressing
6.95

♥ Chicken Salad
in Pineapple with Walnuts
6.95

♥ Shrimp Salad
Light Curry Dressing
w/Orange Garnish
7.95

♥ Greek Salad with Crisp Romaine Lettuce
Cucumbers, Green Peppers, Anchovies,
Red Onion, Black Olives, Tomatoes,
Feta Cheese, Greek Dressing
5.95

♥ Fresh Fruit Platter
A Luscious Seasonal Array of Melon,
Pineapple and Fresh Berries with
Lo-Fat Cottage Cheese or Sorbet
6.95

♥ Caesar Salad
with Grilled Marinated Chicken Breast
6.95

♥ Mediterranean Seafood Salad
11.50

Dressing may be requested on side.

Strudels, Crepes and Pot Pie

Served with House Salad

Scallops and Shrimp
in Silky Crepes with Mornay Sauce
8.95

Salmon, Spinach
and Mushrooms
in Flaky Filo Pastry
6.95

Chicken, Apples
Raisins and Almonds
in FLaky Filo Pastry
6.50

Chicken Pot Pie
in Crispy Crust with Fresh Vegetables
6.95

Sandwiches

Chicken Salad
Bacon, Lettuce, Tomato
5.50

♥ Hideaway Club Sandwich
with Roast Turkey, Bacon, Lettuce and
Tomato, Dijonnaise Dressing
5.50

♥ Hot or Cold Roast Beef Sandwich
Open-Faced Italian Loaf Au Jus,
and/or Horseradish Sauce
6.50

♥ Tuna Salad Sandwich
Lettuce, Tomato and Green Pepper
4.95

Crabmeat Melt
on Toasted English Muffin
with Tomato and Brie
7.50

Tuna Melt
on Toasted English Muffin
with Tomato and Muenster Cheese
5.95

Grilled American Cheese
Tomato and Bacon, Open-Faced
5.00

♥ Grilled Swordfish
Tartar Sauce, Lettuce, Tomato on
Italian Loaf with Pineapple Salsa
7.50

♥ Lime-Grilled Chicken Breast
with Fresh Grilled Pineapple, Lettuce,
Tomato and Honey Mustard
6.50

Grilled Andouille Sausage
with Roasted Peppers and Onions on
French Baguette with Cajun Mustard
5.50

Served with Hideaway Cole Slaw and French Fried Idaho or Sweet Potatoes.

Entrees

Fish and Chips
Filet of Fresh Flounder in Beer Batter,
with Cocktail and Tartar Sauce,
French Fries and Cole Slaw
6.95

♥ Broiled Fresh Lobster Cake
with Warm Tossed Lettuce,
Orange-Chive Dressing and Rice
7.50

Crisp Roasted Corned Beef Hash
with Poached Egg
6.50

♥ Broiled Flounder
on Fresh Sauteed Spinach with Rice
8.95

Coconut Shrimp
with Tangy Apricot Sauce
Coleslaw and Fried Sweets
8.95

Please turn for more entrees

N.A. - A.C.

Cafes + Coffee Shop Menus

Grilled Salmon

♥ Yogurt Cucumber Dill Sauce,
Rice and Fresh Vegetable

8.95

Weiner Schnitzel

French Fries and Vegetable

8.95

♥ Grilled Swordfish

Pineapple Salsa,
Rice and Fresh Vegetable

8.95

Steak Frites

10.50

♥ Oriental Stir-Fried Vegetables

Broccoli, Peppers, Snow Peas, Water Chestnuts,
Sesame-Ginger Dressing, Saffron Rice

5.50

...with chicken 6.50

Three-Egg Omelette

♥ or Three White Omelette

Choice of Two Fillings:

♥ Mushroom, Brie, Bacon, Muenster,

♥ Tomato, ♥ Green Peppers, Sauteed Onions

5.00

Desserts

Homemade Ice Cream or ♥ Sorbet

3.50

Dessert Cart

4.00

♥ Berries in Season

4.00

Beverages

Cider, Sparkling Mineral Water, Vegetable Juice

2.50

Fresh Orange or Grapefruit Juice

2.50

Cappuccino

2.50

Espresso

2.00

Coffee, Decaf and Teas

1.00

Champagnes and Wines Available by the Bottle and Glass

♥ These selections are reduced in calories, cholesterol & sodium and have low fat levels as evaluated by
Judy Dunlap, M.S., R.D., Clinical Nutrition Manager, West Jersey Health System, Voorhees Division.